



Presenters

Pineapple Upside Down Cake



You will need

15g butter

25g brown sugar

6 pineapple rings

6 cherries (halved)

125g margarine

125g caster sugar

125g self-raising flour

2 eggs

Apron

Non-stick cake tin

Mixing bowl

Weighing scales

Spoon

Oven gloves

Plate

1

Before making, wash your hands and put an apron on.

2

Weigh or measure all of the ingredients and ask a grown up to pre-heat an oven to 180°C / gas mark 4.

3

Rub a thin layer of butter inside a non-stick cake tin so the cake doesn't stick to it, then add brown sugar to the bottom.

4

Place the pineapple rings on the bottom of the tin and put a cherry in the middle of each ring.



Remember to ask a grown-up for help



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5

Mix the self-raising flour, caster sugar, two eggs and margarine into a mixing bowl.

6

When the mixture is soft, carefully pour it into the cake tin and spread it out so it is nice and even.

7

Ask a grown up to put the cake tin in a pre-heated oven for 60 minutes until cooked.

8

Once cooked, allow it to cool and then put a plate on top of the tin and carefully turn the cake tin over. The pineapple and cherries will now be on top!